

What I claim:

1. A method of producing a tomato raisin, comprising:
 - (a) removing the skin from a grape tomato to produce a skinless grape tomato; and
 - (b) drying said skinless grape tomato to produce a tomato raisin.
2. The method of claim 1 wherein said grape tomato is frozen prior to removing the skin from the grape tomato to form a frozen grape tomato.
3. The method of claim 2 wherein said frozen grape tomato is thawed by exposing said grape tomato to steam or warm water at a temperature less than 100°C for a time sufficient to thaw said frozen grape tomato.
4. The method of claim 1 wherein said skin is removed by treating said grape tomato with lye or steam for a time sufficient to remove said peel.
5. The method of claim 2 wherein said skin is removed by treating said frozen tomato with water at a temperature less than 100°C to remove said skin from said frozen tomato.
6. The method of claim 1 wherein said skinless grape tomato is dried to around 8% to about 16% water content.
7. The method of claim 1 wherein said skin is scored or nicked prior to removal.
8. A tomato raisin produced by the process of claim 1.

9. The tomato raisin of claim 8 wherein said tomato raisin is sliced after drying.

10. A food product comprising the tomato raisin of claim 8.

11. A dried, skinless grape tomato having from 8% to about 16% water content.

12. The grape tomato of claim 11 wherein said tomato is sliced.